



Chianti Riserva Keekorok 2020

The farmhouse Il Poderaccio is an organic farm located 5-km far from Siena extending over 32 ha on the hills skirting the Chianti area. The farm dates back to the 13th century when it was an outpost of the city of Siena against the League. It has been a family's property since 1930s. We produce three types of wine: a Chianti Reserve DOCG, Keekorok, a Chianti Colli Senesi DOCG and Brunaccio Red IGT. We also produce Extra Virgin Olive Oil and our Grappa Reserve. All our products are organic and made respecting nature, animals and human beings. Today, Il Poderaccio is a farmhouse which offers his guests a direct and genuine approach to the farm lifestyle.

GENERAL INFORMATION: Made of an accurate selection of grapes, this vigorous wine stands out for its strong structure and personality.

CLIMATIC CONDITIONS: High temperatures and the lack of rainfalls from mid-August to early October have accelerated harvest. The grape harvest began on September 25th. Extraordinarily healthy grapes were picked and transported to the winery, with a lower yield though with respect to the average. Climatic conditions, particularly during the summer season, have caused a 15-percent reduction in wine quantity compared with last year. The quality of all our wines, though, has kept a very high standard.

PROVENANCE: This territory belongs to DOCG Chianti in the municipality of Siena

ORIENTATION: West South/West

SOIL TYPE: Mixed soil mainly consisting of tuffaceous sandstone and clay.

PLANTATION DENSITY: Medium density - 4000 plants / ha

VINEYARD LOCATION: 250 - 300 metres above sea level

VINE TRAINING SYSTEM: Guyot Spurred Cordon

ALCOHOL LEVEL: 14,00%

GRAPE VARIETY USED: Sangiovese, Canaiolo, Malvasia nera, Ciliegiolo

YIELD/HA: 7000/7500 Kg/Ha

VINTAGE: From the end of September to mid-October

WINE MAKING : Manually processed

FERMENTATION TANKS: stainless steel tanks

FERMENTATION PROCESS: 10/15 days

MACERATION PROCESS: 20/25 days

MALO-LACTIC FERMENTATION: takes place after alcoholic fermentation

AGING CONTAINERS: vitrified cement tanks

AGING TIME: 24 months + 4 months in bottle

TUOTTAJA	Il Poderaccio
MAA / ALUE	Italia - Toscana
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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